

**PENGARUH PENAMBAHAN BONGGOL PISANG KEPOK  
(*Musa paradisiaca* L.) TERHADAP KARAKTERISTIK NUGET  
IKAN TONGKOL (*Euthynnus affinis*)**

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*Sebagai Salah Satu Syarat Untuk Memperoleh  
Gelar Sarjana Teknologi Pertanian*

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# Pengaruh Penambahan Bonggol Pisang Kepok (*Musa paradisiaca* L.) Terhadap Karakteristik Nugget Ikan Tongkol (*Euthynnus affinis*)

Haniyatul Halwa, Ismed, Daimon Syukri

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan bonggol pisang terhadap karakteristik nugget ikan tongkol dan mengetahui formulasi terbaik penambahan bonggol pisang terhadap karakteristik fisik, kimia dan organoleptik nugget ikan tongkol. Penelitian ini menggunakan rancangan acak lengkap (RAL) dengan 5 perlakuan dan 3 ulangan, dengan perlakuan A (Tanpa penambahan bonggol pisang 0%), B (Penambahan bonggol pisang 25%), C (Penambahan bonggol pisang 30%), D (Penambahan bonggol pisang 35%) dan E (Penambahan bonggol pisang 40%). Data yang diperoleh dianalisis menggunakan *Analysis of variance* (Anova) yang diikuti dengan uji Duncan's New Multiple Range Tes (DNMRT) pada taraf 5%. Hasil penelitian menunjukkan bahwa penambahan bonggol pisang pada nugget ikan tongkol memberikan pengaruh nyata pada taraf 5% terhadap kadar air serta kadar abu dan berpengaruh sangat nyata terhadap kadar protein, kadar lemak, kadar karbohidrat, kadar serat kasar, daya serap minyak dan kekerasan tetapi tidak berpengaruh nyata terhadap susut masak dan organoleptik. Perlakuan terbaik berdasarkan analisis fisikokimia dengan mengacu pada uji organoleptik, nugget ikan tongkol dengan penambahan bonggol pisang yang terbaik adalah perlakuan D (Penambahan bonggol pisang 35%) dengan kriteria kadar air 46,63%, kadar abu 1,46%, kadar protein 13,04%, kadar lemak 11,90%, kadar karbohidrat 26,87%, kadar total serat pangan 4,18%, kadar serat kasar 7,13%, susut masak 0,87%, daya serap minyak 8,85%, kekerasan 75,02 N/cm<sup>2</sup> dan tingkat kesukaan panelis (warna 3,95%, aroma 4.10%, rasa 4.00% dan tekstur 3,80%).

*Kata Kunci:* bonggol pisang, serat pangan dan nugget ikan tongkol.

# **The Effect Of The Addition Of The Banana Hump (*Musa paradisiaca* L.) On The Nugget Characteristics Of Skipjack Tuna (*Euthynnus affinis*)**

Haniyatul Halwa, Ismed, Daimon Syukri

## **ABSTRACT**

This study aims to determine the effect of banana hump addition on the characteristics of tuna nuggets and to determine the best formulation of banana hump addition on the physical, chemical and organoleptic characteristics of tuna nuggets. This study used a complete randomized design (CRD) with 5 treatments and 3 replicates, with treatment A (No addition of banana hump 0%), B (Addition of banana hump 25%), C (Addition of banana hump 30%), D (Addition of banana hump 35%) and E (Addition of banana hump 40%). The data obtained were analyzed using Analysis of variance (Anova) followed by Duncan's New Multiple Range Test (DNMRT) at the 5% level. The results showed that the addition of banana hump to tuna nuggets gave a significant effect at the 5% level on moisture content and ash content and a very significant effect on protein content, fat content, carbohydrate content, crude fiber content, oil absorption and hardness but had no significant effect on cooking loss and organoleptic. The best treatment based on physicochemical analysis by referring to the organoleptic test, the best tuna nuggets with the addition of banana hump is treatment D (35% banana hump addition) with the criteria of water content 46.63%, ash content 1, 46%, protein content 13.04%, fat content 11.90%, carbohydrate content 26.87%, crude fiber content 7.13%, total dietary fiber content 4.18%, cooking loss 0.87%, oil absorption 8.85%, hardness 75.02 N/cm<sup>2</sup> and panelist preferences (color 3.95%, aroma 4. 10%, flavor 4.00% and texture 3.80%).

**Keywords :** banana hump, dietary fiber and skipjack tuna nuget

